



## **BBQ Collection**

We have put together a selector that you can compile your own menu from and we will then price accordingly.

Chefs to cook and oversee your BBQ are charged at £25.00 per hour.

Waiting staff are charged at £12.75 per hour.

If you can't see what you are looking for please get in touch and we can discuss a tailor-made event.



## BBQ Mains

### Lamb

Lamb fillet; fillet of lamb in a yogurt, garlic & mint marinade **£6.50**

Middle Eastern lamb; lamb steak marinated in sumac, cumin and saffron served with a fruity tagine sauce **£6.95**

Classic lamb; lamb cutlets marinated in rosemary, garlic and mint **£6.25**

Lamb kebabs with olive oil, smoked paprika & garlic served with tzatziki **£6.75**

Lamb kofta with chilli aioli **£5.95**

### Beef

Asian steak; 4oz sirloin steak marinated in Thai hot & sour with lemongrass, lime, coriander and ginger **£8.25**

Peppered steak; 4oz fillet steak with a pepper crust **£11.75**

Classic rib eye steak; 6oz Chargrilled rib eye steak served with sauce of your choice; béarnaise sauce / blue cheese / dijonnaise /garlic & herb butter **£14.80**

BBQ beef & red pepper kebabs **£8.75**

Teriyaki beef sticks; "surf & turf" skewers; threaded beef fillet & king prawn in a garlic & olive oil marinade **£9.25**

Bourbon glazed beef ribs **£6.25**



## **Pork**

Fragrant Thai pork fillet medallion; infused with basil, chilli, garlic, coconut, lemongrass & coriander **£4.95**

Calypso pork; pork steaks marinated & glazed in rum, ginger, garlic & all spice served with pineapple salsa **£4.95**

Indian spiced pork fillet; mango, chilli, garlic & coriander glazed pork served with an Indian infused chutney **£4.95**

Maple glazed baby backed pork spare ribs **£6.75**

Oriental baby backed ribs with chilli, soy, honey & garlic **£6.75**

Chinese sweet & sour pork kebabs **£4.95**

## **Chicken**

Yakitori chicken breast; chicken breast marinated in soy, sake, sesame oil & ginger **£4.95**

Jerk chicken; chicken thighs in a maple syrup & Caribbean jerk spices **£5.25**

Malaysian chicken satay sticks **£4.95**

Lebanese chicken skewer with hummus and garlic yoghurt sauce **£5.50**

Chicken, lemongrass & garlic kofta with sweet chilli, sesame & lime sauce **£4.95**

Chicken tandoori skewers with cucumber raita **£5.25**

Mediterranean chicken brochettes with lemon, oregano, garlic & cherry tomato **£5.50**

Mexican jerk chicken thighs with blue cheese dip **£5.25**

Sticky maple chicken thighs with aioli **£5.50**

Spicy bbq chicken wings with lime & sour cream **£4.95**

## **Duck**

Five Spice Duck Half crispy duck breast rubbed with Thai five-spice & served with hoi sin sauce **£8.50**

BBQ Duck Breast Half seared duck breast with a marinated in soy, ginger & honey served with a spicy plum sauce **£8.50**



## **Fish & Shellfish**

Piri-piri prawns; king prawns with piri-piri spices & citrus mayonnaise **£5.95**

Garlic prawns; tiger prawns with garlic and lime served with a fennel & caper mayonnaise **£5.50**

Local mackerel; grilled local mackerel fillet with Guernsey herb butter **£4.75**

Sweet & spicy salmon; 4oz darn of salmon with marinated in sweet chilli sauce, spring onion & garlic **£6.95**

Grilled lobster or gamba prawns served with a choice of butter; tarragon, shallot & white wine butter / caper, garlic & parsley / chilli, coriander & lime. **£ Market Price**

Salmon & king prawn brochette with Chinese 5 spice **£6.95**

Scallop and monkfish rosemary skewers with marjoram & lemon dressing **£13.95**

Scallop brochette – local scallop wrapped in parma ham **£11.95**

Whole sea bass with spring onion, ginger and chilli (can also be done with fillets of sea bass) **£ Market Price**

King prawn skewers glazed with pimms, and honey **£5.95**

## **Vegetarian**

Mushroom cups

Roasted field mushroom & grilled goat's cheese topped with roasted tomato, oregano & red onion salsa **£6.50**

Stuffed mushrooms

Field mushrooms filled with spinach, sweet tomato & blue cheese **£6.50**



## Outside Catering

Greek burger; cannellini beans, feta, courgette, rosemary & garlic served with rocket, tomato & red onion relish **£6.95**

Griddled halloumi; charred halloumi drizzled with olive oil & finely sliced chilli **£3.25**

Pimento peppers; Charred long peppers stuffed with ratatouille & crumbled goat's cheese **£6.95**



## **Jumbo Sausages**

### **Pork Sausages (locally handmade)**

Traditional pork & herb **£4.25**

Pork, Les Rocquettes cider & apple **£4.25**

Thai Pork & Chilli **£4.25**

Pork, Leek & Torteval Fort Grey **£4.25**

Venison **£4.95**

Smoked French Toulouse **£4.95**

Lamb, Garlic & rosemary **£4.95**

Cumberland "Catherine Wheel" **£8.50**

## **Burgers**

### **Classic Burger**

4oz homemade beef burger in a floured roll with homemade tomato relish **£6.75**

### **The Ultimate Cheese Burger**

4 oz homemade beef burger in a floured roll with Torteval fort grey cheese, smoked bacon, rocket & homemade tomato relish **£7.95**

### **Greek Lamb**

Charred minced Lamb stuffed with olives, garlic, feta & oregano **£6.75**

### **Cajun Chicken Burger**

Breast of chicken marinated in Cajun spices in a floured roll with sliced tomato, crispy lettuce & mayonnaise **£5.95**

### **Tandoori Burger (V)**

Tandoori spiced red lentil, chick pea & spring onion burger served in a floured roll with mango chutney & cucumber raita **£6.25**

### **Greek Burger (V)**

Courgette, Cannellini bean & Feta burgers served in a floured roll with a spicy tomato relish **£6.50**

Portobello Burger (V) **£5.50**



## **Salads £3.00pp**

### **Greek Salad**

Classic combination of feta, cherry tomatoes, red onion, cucumber & kalamata olives served with extra virgin olive oil

### **Caesar salad**

Romaine lettuce with creamy garlic sauce, garlic croutons, parmesan & anchovies (optional)

### **Middle Eastern Salad**

Roasted aubergine with lemon, chilli, oregano, tahini & coriander

### **Romano Salad**

Roasted Romano peppers & buffalo mozzarella with rocket & a lemon, coriander dressing

### **Thai Slaw**

Shredded vegetables, mango & herbs served in a light chilli dressing

### **Panzanella Layered Salad**

Stacks of plum tomatoes and extra virgin olive oil soaked ciabatta, layered roasted peppers, fresh basil & torn buffalo mozzarella

### **Cajun Bean Salad**

Mixed pulses with a delicious habanero chilli dressing, diced peppers, red onion

### **Roasted New Potato Salad**

Roasted new potatoes with diced Dolcellatte, freshly torn basil, light mayonnaise & chives

### **Mediterranean Pasta**

Charred vegetables & penne pasta with pine nuts & fresh pesto

### **Baby Leaf Salad**

Rocket, watercress, spinach & herb leaves with spring onion and baby vine tomatoes

### **Tomato & Onion**

Plum tomatoes, red onion & fresh basil



**Classic Coleslaw**

Shredded carrot, white cabbage, red onion, bound in a light mayonnaise dressing

**Classic Potato salad**

Guernsey new potatoes, mayonnaise and chives

*All salads can be served with a range of homemade dressings; French dressing, Classic Vinaigrette, Mayonnaise, Blue Cheese, Thousand Island, Balsamic & Extra Virgin Olive Oil*

**BBQ Sides £2.95**

Olive oil & sea salt crispy skinned baked potatoes

Sea salt & garlic roasted new potato skewers

Minted & Buttered Guernsey new potatoes

Buttered Corn on the Cob

Caramelised onions

Garlic butter & tarragon field mushrooms

Classic baked beans / Spicy BBQ Baked beans

A Selection of Breads / Rolls & Guernsey Butter





## Puddings & BBQ Fruit

### Puddings £6.75pp

Lime possett & raspberries

New York Baked Vanilla Cheesecake served with mixed summer berries

Classic Lemon Meringue Pie

Summer berry shortbread tarts

Elderflower creams with melted brown sugar

Strawberry, Vin Santo & mascarpone trifle

Pink Prosecco jelly with raspberries

Summer berry jelly with clotted cream panacotta

Strawberries with thick Guernsey Cream

Strawberries & Baby Meringues with thick Guernsey cream

Pineapple Carpaccio with shredded mint, red chilli & coconut ice cream

Simply berries; big bowls of strawberries, blueberries & raspberries with Guernsey Cream

### BBQ Fruit £5.50pp

BBQ Peaches with a salted caramel sauce

Figs with Orange & Vanilla Honey

Charred Pineapple served with Le Hechet Farm Honeycomb Ice cream (freezer access required)

Baked Bananas infused with dark rum & served with coconut ice cream (freezer access required)

Summer Berry & Fruit parcels served with Guernsey Dairy Vanilla Ice cream (freezer access required)

*Please note we may not be able to serve ice cream at all locations, due to the refrigeration requirements.*



*Alternatively please feel free to design you own menu and we will price accordingly.*

*If there is something that you do not see, but would like, please just ask us!*